



Town of Glastonbury

2155 MAIN STREET • P.O. BOX 6523 • GLASTONBURY, CONNECTICUT 06033-6523

March 27, 2013

Dear Restaurateur:

The General Permit for the Discharge of Wastewater Associated With Food Preparation Establishments will have been in place for two years on July 1, 2013. We are happy to report that we have 100% compliance of the equipment installation required by the permittees classified under Section 19-13-B42 of the State of Connecticut Public Health Code as Class III and Class IV food service establishments.

Permittees choose which grease containment device they want to use. This is typically based upon the kitchen plumbing and individual site limitations. Regardless of which option you chose, follow-up maintenance and care is required under the General Permit, along with paperwork to document proper maintenance. At a minimum, the permittee shall perform quarterly inspections of all grease trap/interceptors.

An outdoor in-ground grease trap/interceptor shall be completely emptied by a grease trap/interceptor cleaner whenever 25% of the operating depth of the grease trap/interceptor is occupied by fats, oils, grease and settled solids or a minimum of once every three (3) months, whichever is more frequent. The permittee may request approval for a less frequent cleaning interval from the Water Pollution Control Authority (WPCA) following a minimum one-year of operation of the grease trap/interceptor. The permittee shall be required to show through at least four (4) quarterly inspections or other means of determining fats, oils, grease and settled solids that the operating depth of the grease trap/interceptor occupied by fats, oils, grease and settled solids is less than 25% during each of the three-month intervals. The WPCA may extend the minimum frequency of cleaning, in writing, beyond three (3) months based upon the quarterly inspections. The permittee is responsible to inspect or retain a designated agent to inspect said grease containment devices to ensure they are operating properly. The permittee shall maintain a written log on-site of grease trap/interceptor cleaning and maintenance, shall maintain a copy of the grease trap/interceptor cleaner's receipts, and shall maintain a copy of such approval for five (5) years.

For cleaning or servicing of grease trap/interceptors, including the removal and hauling of fats, oils, grease, and food wastes which are components of sewage, the permittee shall hire a grease trap/interceptor cleaner.

All Automatic Grease Recovery Units (AGRUs) shall be maintained in accordance with the manufacturer's recommendations.

For disposal in Connecticut, the contents of all grease trap/interceptors, AGRUs and other approved units shall be disposed of at a regional collection/transfer/disposal site. For disposal outside of Connecticut, the contents of all grease trap/interceptors, AGRUs and other approved units shall be disposed of in an environmentally accepted manner.

The permittee may use hot water, steam, chemicals, or biological additives in the normal course of facility maintenance, but may not intentionally use hot water, steam, physical means,

chemicals, or biological additives that will cause the release of fats, oils, and grease from the grease trap/interceptor.

Renderable fats, oils, and grease shall only be disposed of in separate storage containers for recycling by a renderer. No renderable fats, oils, and grease shall be discharged into grease trap/interceptors or AGRUs, sanitary sewers, dumpsters or storm sewers.

A written log of all inspections required shall be maintained for each discharge authorized by this General Permit. The log shall document:

- The date of the inspection;
- The inspector's name, title, and signature.
- The depth, as measured at the time of the inspection, of fats, oils, grease and food waste located within the grease trap/interceptor; and
- Any maintenance work or changes in equipment associated with such discharge that has taken place at the site since the last inspection.

Enclosed you will find log sheets for your use that will meet the above requirements.

The permittee shall retain, for a period of five (5) years at the subject facility, all inspections, cleaning and maintenance logs, and analytical results from any monitoring elected to be done by the permittee. All records and reports shall be made available, in writing, to the WPCA or authorized agent upon request.

In the course of obtaining a renewal of your annual food service license, your Town health inspector may request the aforementioned maintenance logs and request additional information relative to disposal of fats, oils, and grease.

The staff liaison to the WPCA is Robert Shirshac, Senior Engineering Technician. Mr. Shirshac is located in the Engineering Division and can be contacted at (860) 652-7742 or by email at robert.shirshac@glastonbury-ct.gov if you have any questions or comments. However, if you just want more information relative to the General Permit requirements, you can go to the State of Connecticut Department of Energy and Environmental Protection (DEEP) web page (www.ct.gov/deep/site/default.asp) to review the entire permit for more detailed information. When you are on the web page, click on "about us"; then click on "Permits & Licenses"; then click on "water discharge" • Forms, Instructions, Guidance. At top of page, click on "General Permits"; scroll down to Food Preparation Establishment Wastewater; click on "PDF 17 Pgs".

Sincerely,

TOWN OF GLASTONBURY
WATER POLLUTION CONTROL AUTHORITY

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Enclosures